

## FERRARI PERLÉ

A vintage Blanc de Blancs of incontrovertible excellence, obtained just from Chardonnay grapes from the Lunelli family's own vineyards. After a long period of maturation in the bottle it becomes a synthesis of elegance, freshness and harmonious complexity.

- grapes** A strict selection of just Chardonnay grapes, harvested by hand in mid-September.
- production zone** Hillside vineyards owned by the Family, in the best area of Trentino, lying at 300 - 700 meters (985 - 2,300 ft.) above sea level and with south-easterly or south-westerly exposure.
- length of maturation** Around 5 years, on selected yeasts from Ferrari's own cultures.
- alcohol level** 12,5% vol.
- first vintage produced** 1971.

### TASTING NOTE



- appearance** Straw yellow with pale golden highlights.
- bouquet** An intense bouquet, but of particular finesse, with scents of almond blossom, rennet apples, a faint spiciness and a hint of crusty bread.
- flavor** Dry, crisp and elegant, with a very persistent rounded sensation in which one finds a light fruity note of ripe apples, an attractive hint of yeast and sweet almonds and a vaguely aromatic undertone that is typical of Chardonnay.